



# Welcome!!



Alaska Food Protection Task Force  
Educational Workshop

April 13, 2022

# FUN WITH FOOD LABELS



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# AGENDA

History of Food Labeling

Why We Label

Labeling Requirements

Common Mistakes in Labeling

What's Wrong With This Label? – The Game

# HISTORY OF FOOD LABELING

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# WHY WE LABEL

And Consequences of Inaccurate Food Labels



# LABELING REQUIREMENTS

The Bare Minimum

# Two Big Acts in Food Labeling

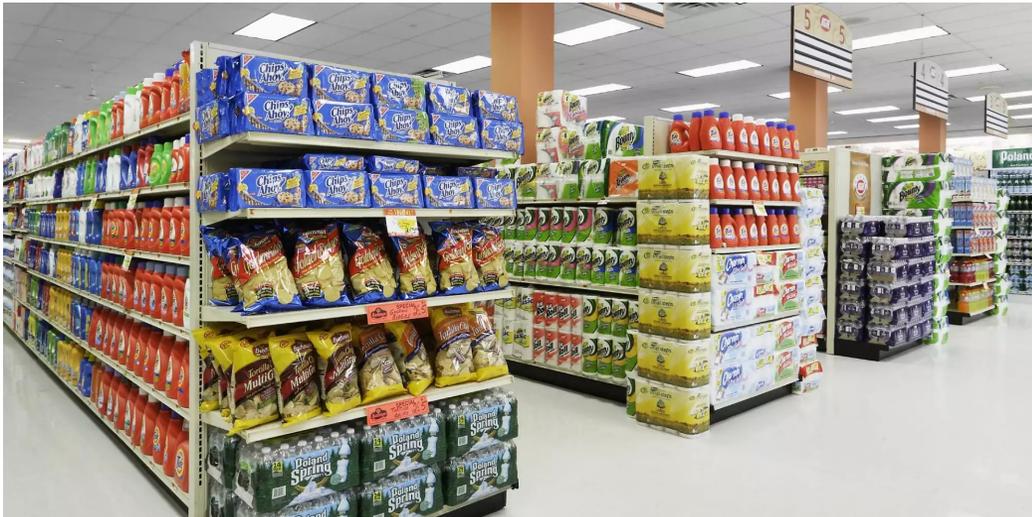
- FPLA- Fair Packaging Labeling Act
- FALCPA- Food Allergen Consumer Protection Act

Excellent resources (on every food geek's nightstand):

[Guidance for Industry: Food Labeling Guide | FDA](#)

What's the big FPLA deal???

*The FPLA is designed to facilitate value comparisons and to prevent unfair or deceptive packaging and labeling of many household "consumer commodities."*



VOL. 21, NO. 12

DECEMBER, 1966

## Food·Drug·Cosmetic Law *Journal*

### Now That The Fair Packaging and Labeling Act is Law

By CORNELIUS B. KENNEDY

Mr. Kennedy is a Practicing Attorney in Washington, D. C.

ON NOVEMBER 3, 1966, before more than 100 people assembled in the East Room of the White House, at 5:30 in the afternoon, President Johnson said:

We have met this evening to fulfill two obligations to the American family.

—We are here to defend truth.

—We are here to avoid tragedy.

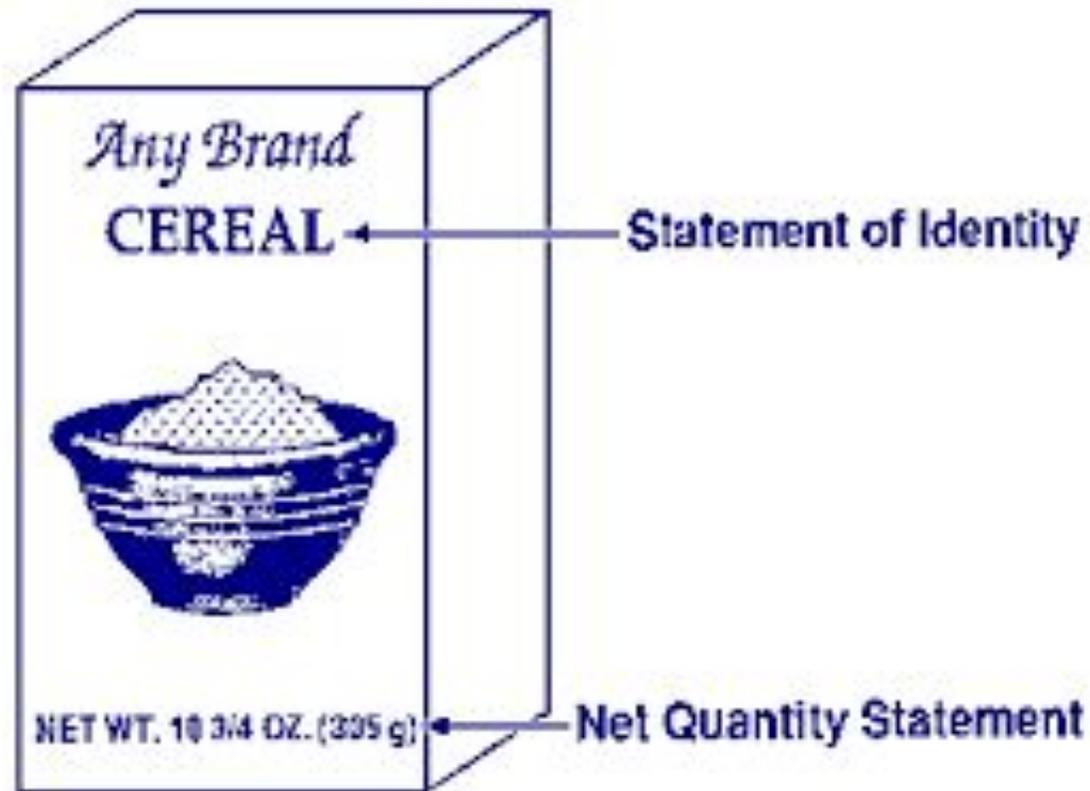
The two laws I sign this evening will help the American housewife to save her pennies and dimes—and the American mother to save the lives of her children.

The first law is the Fair Packaging and Labeling Act. Its purpose is to uphold truth. Its target is labels that lie—packages that confuse—practices that too often deny the consumer a fair test and a clear choice in a shopping place.

This is a strong and simple law.<sup>1</sup>

That law was born almost five and one-half years earlier, on June 28, 1961, in the lofty, paneled hearing room of the Committee on the Judiciary of the United States Senate, at 9:35 o'clock in the morning, when Senator Philip Hart said:

# Identity or common name of food



"I identify as a cookie! A cookie that is commonly dipped into milk."

# Standards of Identity

- Common name: the standardization and definition of common food names ensures that consumers know what a food product actually is.
  - *Example: A food marketed as “canned tuna” must legally be tuna and not some other fish*
- There are no standards of identity or definition for fruits, vegetables, avocados, cantaloupes, citrus fruits, or melons
- Non-standardized food - foods that simply aren't addressed in regulations
- Standardized foods - these are foods that the FDA has decided to define because there is a public expectation of what that food is. There are a lot of them! [21 CFR Part 131-170](#)

*A “standard of identity” is an agreed upon legal definition for what a food actually is. Standards of identity were introduced as a means of consumer protection.*

Success is when your brand is an identity!



# Statement of Identity?



# Net Quantity

- Must be on the principal display panel (PDP)
- Excludes packaging weight
- Weight, measure, count or a combination.



*"I am toasted corn, but I think I am really a tortilla chip!"*



# Fun Facts about Net Quantity

- If the food is solid, semi-solid or viscous- express in terms of weight
  - The weight should follow the words "Net Weight"
- If the food is liquid, express in liquid measure (gallons, quarts, pints, and fluid oz)
- Standard English measurements must be followed by the Metric equivalent
  
- Fluid oz, cups, pints, quarts, gallons = liters
- Ounces, pounds and tons = grams



*Fun fact: the majority of the world uses **the metric system**.  
Exceptions: Liberia, Burma and the United States*

# Name & Location of Manufacturer, Packer, or Distributor

Can be:

- Manufactured *for*
- Distributed *by*

Location:

- Street address, city, state, and zip
- If address is available in telephone book, allowed to list only zip code.



# The *dreaded* ingredient list

- sub ingredients can be parentheses
- ingredients in descending order by weight
- The list should start after the word, “Ingredients”
- Sub-ingredients two ways:
  - after the common name of the ingredient
  - or folded into the entire list so ingredient that has sub ingredients is not listed (must be still in order of predominance in finished product).

*what does predominance mean? Is the food trying to dominate me?*



INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), NESTLÉ® TOLL HOUSE® SEMI-SWEET CHOCOLATE MORSELS (SUGAR, CHOCOLATE, MILK FAT, COCOA BITTER, SOY LECITHIN, NATURAL FLAVORS), SUGAR, VEGETABLE SHORTENING (PALM OIL, SOYBEAN OIL, BETA CAROTENE [COLOR], WHEY), WATER, 2% OR LESS OF EGGS, MOLASSES, SALT, BAKING SODA (CONTAINS SOY LECITHIN), NATURAL FLAVOR, VANILLA EXTRACT. CONTAINS: EGG, WHEAT, MILK, SOY INGREDIENTS. MAY CONTAIN PEANUTS AND TREE NUTS.

*Fun fact: these chips make the best chocolate chip cookie ever.. I'm just sayin'*

# Allergens described 3 ways

1. In plain English in the ingredient list, using the allergen's common name
2. In parentheses in the ingredient list when the ingredient is a less common form of the allergen
3. or after the word "contains" followed by the major food allergen

FALCPA doesn't require companies to declare that something "might" or "may" contain, or is "processed in a shared facility"

## Example 1:

Ingredients: Whey protein (milk), lecithin (soy), cherry, sugar, natural flavors (almond), salt.

## Example 2:

Ingredients: Whey protein, lecithin, cherry, sugar, natural flavors, salt.

**Contains: Milk, soy, and almond.**

*Sad fact: Each year in the U.S., 200,000 people require emergency medical care for allergic reactions to food.*

# COMMON MISTAKES IN LABELING

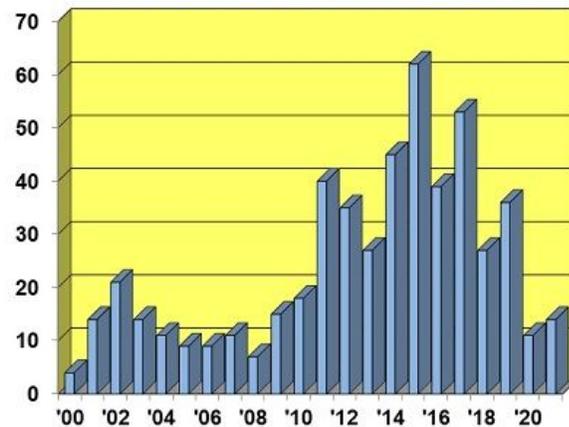
An Overview

# Undeclared allergens a leading cause of food recalls in U.S.

By News Desk on April 4, 2017

Food recalls related to illness outbreaks tend to get a lot of headlines, but undeclared allergens in foods continue to be a leading cause of recalls.

**FSIS/ USDA Food Allergen Recalls  
Calendar Years 2000-2021**



**famp** ©2021

**N**

## Food Safety Recalls

Snak King Corporation Issues Recall and Allergy Alert on Undeclared Milk Allergen in O Organics Sea Salt Organic Popcorn

Apr 11, 2022

Ferrero Voluntarily Recalls Kinder® Happy Moments Chocolate Assortment and Kinder® Mix Chocolate Treats Basket Because of Possible Health Risk and Advises Consumers to Dispose of Certain Kinder Products Not Intended for U.S. Distribution Due to Recall of Products Made in Belgium

Apr 11, 2022

Van Law Food Products, Inc. Issues Allergy Alert on Undeclared Soy and Wheat in Product

[www.cdc.gov/foodsafety](https://www.cdc.gov/foodsafety)

Embed

Disclaimer

Privacy



# FSIS Issues Public Health Alert for Ready-to-Eat Chicken Meal Kits Due to Misbranding and Undeclared Allergens

TAYLOR FARMS NEW ENGLAND INC. →

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## FSIS Announcement

**WASHINGTON, March 25, 2022** – The U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) is issuing a public health alert due to concerns that the chicken breast component of ready-to-eat (RTE) chicken breast meal kits may contain wheat and soy, known allergens, which are not declared on the product labels. FSIS is issuing this public health alert to ensure that consumers are aware that these products should not be consumed.

The problem was discovered when the producing establishment notified FSIS that they observed different seasonings than usual on the product labeled as grilled chicken breast while preparing the chicken meal kits.

# Wilton Industries, Inc. Issues Allergy Alert on Undeclared Milk in Ready to Build Chocolate Cookie Bunny Hutch Kit

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

[Read Announcement](#)

[View Product Photos](#)



To date, no illness has been reported due to an allergic reaction to milk.

This labeling oversight was brought to our attention as a result of a consumer inquiry.

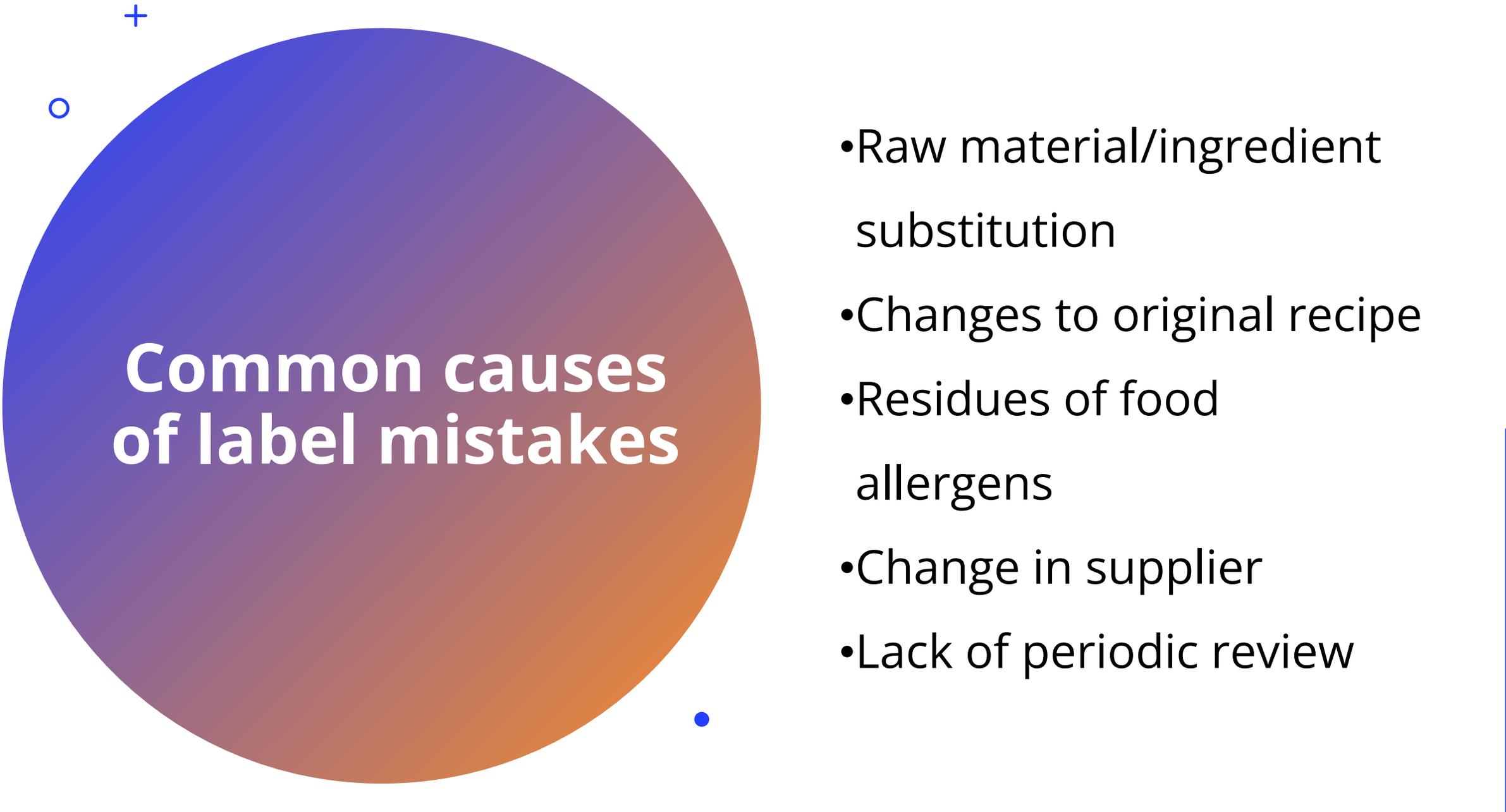
Following our own internal review, we confirmed “Skim Milk Powder” was included in the ingredient list, but was not listed in the “Contains” statement.

Water, Vegetable Shortening (Palm Oil, Modified Palm Oil, Mono- And Diglycerides, Polysorbate 60), High Fructose Corn Syrup, Corn Starch, Modified Corn Starch, Salt, Acetylated Monoglycerides, Artificial Vanilla Flavor, Potassium Sorbate (Preservative), Citric Acid, Yellow 5. **Bunny Butt Icing Decoration:** Sugar, Corn Syrup, Water, Corn Starch, Xanthan Gum, Gum Arabic, Tartaric Acid, Dextrin, Gelatin, Titanium Dioxide (Color), Red 40.  
**Contains: Soy And Wheat.**  
**Made in a facility that also processes: Egg And Milk.**

**Ingredients:** **Chocolate Cookies:** Enriched Wheat Flour (Wheat Flour, Niacin, Iron, Ascorbic Acid As A Dough Conditioner, Thiamine Mononitrate, Riboflavin, Amylase, Folic Acid), Sugar, Palm Oil, Water, Invert Sugar, Cocoa Powder, **Skim Milk Powder**, Sodium Bicarbonate, Natural And Artificial Vanilla Flavor, **Soy Lecithin**. **Light Blue Ready-To-Use Icing:** Sugar, Water, Vegetable Shortening (Palm Oil, Modified Palm Oil, Mono- And Diglycerides, Polysorbate 60), High Fructose Corn Syrup, Corn Syrup, Corn Starch, Modified Corn Starch, Salt, Acetylated Monoglycerides, Artificial Vanilla Flavor, Potassium Sorbate (Preservative), Polysorbate 60, Citric Acid, Blue 1. **Vibrant Green Ready-To-Use Icing:** Sugar, Water, Vegetable Shortening (Palm Oil, Modified Palm Oil, Mono- And Diglycerides, Polysorbate 60), High Fructose Corn Syrup, Corn Syrup, Corn Starch, Modified Corn Starch, Salt, Acetylated Monoglycerides, Artificial Vanilla Flavor, Polysorbate 60, Potassium Sorbate (Preservative), Citric Acid, Yellow 5, Blue 1. **Green/Orange/Yellow Gum Drops:** Corn Syrup, Sugar, Water, Modified Corn Starch, Artificial Flavor, Titanium Dioxide (Color), Yellow 5, Yellow 6, Blue 1, Red 40. **Garden Candy Mix:** Dextrose, Dextrin, Corn Starch, Glucose Syrup, Magnesium Stearate, Gum Arabic, Artificial Vanilla

Modified, Mono- Et Diglycérides, Polysorbate 60), Sirop De Maïs A Haute Teneur En Fructose, Amidon De Maïs, Amidon De Maïs Modifié, Sel, Monoglycérides Acétylés, Arôme Artificiel De Vanille, Rouge 40, Rouge 3, Sorbate De Potassium (Agent De Conservation), Acide Citrique. **Glaçage Jaune En Tube :** Sucre, Eau, Shortening Végétal (Huile De Palme, Huile De Palme Modifiée, Mono- Et Diglycérides, Polysorbate 60), Sirop De Maïs A Haute Teneur En Fructose, Amidon De Maïs, Amidon De Maïs Modifié, Sel, Monoglycérides Acétylés, Arôme Artificiel De Vanille, Sorbate De Potassium (Agent De Conservation), Acide Citrique, Jaune 5. **Décoration en Glaçage Derrière de Lapin :** Sucre, Sirop de Maïs, Eau, Amidon de Maïs, Gomme de Xanthane, Gomme Arabique, Acide Tartrique, Dextrine, Gélatine, Dioxyde de Titane (Couleur), rouge 40.  
**Contient : Soja Et Blé.**  
Préparé dans une installation qui transforme également : des œufs et du lait.

MANUFACTURED FOR/PARA/FABRIQUÉ POUR WILTON INDUSTRIES, INC. NAPERVILLE, IL 60563 USA  
BUNNY BUTT ICING DECORATION, DECORATING BAGS, DECORATING TIPS, GREEN/ORANGE/YELLOW GUM DROPS AND GARDEN CANDY MIX MADE IN CHINA. REMAINDER OF CONTENTS MADE IN CANADA. / DÉCORATION DE GLAÇAGE DERRIÈRE DE LAPIN, POUCHES À DOUILLE, CONSEILS DE DÉCORATION, JULUBES VERTS/ORANGES/JAUNES ET MÉLANGE DE BOMBONS JARDIN FABRIQUÉS EN CHINE. RESTE DU CONTENU FABRIQUÉ AU CANADA.  
©2021 Wilton Industries, Inc.  
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## Common causes of label mistakes

- Raw material/ingredient substitution
- Changes to original recipe
- Residues of food allergens
- Change in supplier
- Lack of periodic review



# PROBLEMS WITH NUTRITION FACTS PANEL

- Serving size is incorrect
  - Servings per container is incorrect
  - Wrong format is used
  - Rounding of values is incorrect
-



4/13/2022

# Tips for Serving Sizes

- Refer to 21 CFR Part 101.9 (b) (1-7).
  - Intended consumer and purpose: infants, children, 4+ years of age; intended for weight control
  - Are there discrete units (e.g., muffins, pancakes and syrup) maraschino cherries, varying sizes, meant to be divided for consumption (e.g., cake, cabbage), variety pack, kit, etc.?



# Tips for Servings per Container

- Refer to 21 CFR Part 101.9 (b)(8)
- Packages with 2 – 5 servings: round serving size number to nearest  $\frac{1}{2}$  serving.
- Packages with 5+ servings: round to nearest whole serving
  - Include “about” (e.g., “about 6 servings”).

# Wrong Format is Used

<b>Nutrition Facts</b>	
	8 servings per container
<b>Serving size</b>	<b>2/3 cup (55g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>230</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 1g	<b>5%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 37g	<b>13%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 12g	
Includes 10g Added Sugars	<b>20%</b>
<b>Protein</b> 3g	
Vit. D 2mcg 10% • Calcium 260mg 20%	
Iron 8mg 45% • Potas. 235mg 6%	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Annotations:

- No smaller than 10 pt with 1 pt of leading → 8 servings per container
- Bold, no smaller than 10 pt<sup>1</sup> → **Serving size**
- Bold, no smaller than 6 pt → **Amount per serving**
- Bold, no smaller than 16 pt → **Calories**
- 3 pt rule → **230**
- Bold, no smaller than 22 pt → **230**
- Bold, no smaller than 6 pt → **% Daily Value\***
- Bold, no smaller than 6 pt → **Total Fat**
- No smaller than 8 pt with 4 pt of leading<sup>2</sup> → Saturated Fat 1g
- Bold, no smaller than 8 pt with 4 pt of leading<sup>3</sup> → **Cholesterol**
- ¼ pt rule centered between nutrients (2 pt leading above and below) → **Sodium**
- Bold, no smaller than 8 pt<sup>4</sup> → **Sodium**
- Shortened rule above Added Sugars declaration → Includes 10g Added Sugars
- All labels enclosed by ½ point box rule within 3 point of text measure → **20%**
- 7 pt rule → **Protein**
- No smaller than 8 pt with 4 pt of leading and 8 pt bullets<sup>5</sup> → Vit. D 2mcg 10% • Calcium 260mg 20%
- No smaller than 6 pt with 1 pt of leading → \* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

# Examples of Different Label Formats - FDA Reference Document

Bold, no smaller than 9 pt<sup>1</sup>

No smaller than 10 pt

Bold, no smaller than all other point sizes except numerical value for "Calories"

Bold, no smaller than 6 pt

No smaller than 6 pt

<b>Nutrition Facts</b>		<b>Amount/serving</b>		<b>% Daily Value*</b>	
10 servings per container	<b>Total Fat</b> 1.5g		<b>Total Carbohydrate</b> 36g		
<b>Serving size</b> <b>2 slices (56g)</b>	Saturated Fat 0.5g		Dietary Fiber 2g		
<b>Calories</b> <b>per serving</b> <b>170</b>	Trans Fat 0.5g		Total Sugars 1g		
	<b>Cholesterol</b> 0mg		Includes 1g Added Sugars		
	<b>Sodium</b> 280mg		<b>Protein</b> 4g		
	Vitamin D 0mcg 0% • Calcium 80mg 6% • Iron 1mg 6% • Potassium 470mg 10% Thiamin 15% • Riboflavin 8% • Niacin 10%				

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Bold, no smaller than 22 pt

Bold, no smaller than 8 pt<sup>2</sup>

No smaller than 8 pt<sup>3</sup>

No smaller than 8 pt<sup>4</sup>

Bold, no smaller than 8 pt<sup>5</sup>

Bold, no smaller than 10 pt for "Calories"

21 CFR Part 101.9(d)(11)(iii)

**Nutrition Facts** Servings: 12, **Serv. size: 1 mint (2g)**, Amount per serving: **Calories 5**, **Total Fat** 0g (0% DV), Sat. Fat 0g (0% DV), Trans Fat 0g, **Cholest.** 0mg (0% DV), **Sodium** 0mg (0% DV), **Total Carb.** 2g (1% DV), Fiber 0g (0% DV), Total Sugars 2g (Incl. 2g Added Sugars, 4% DV), **Protein** 0g, Vit. D (0% DV), Calcium (0% DV), Iron (0% DV), Potas. (6% DV).

21 CFR Part 101.9(j)(13)(i)(B)

"Calories": Bold, no smaller than 10 pt

Bold, no smaller than all other point sizes except numerical value for "Calories"

"Servings" No smaller than 9 pt

"Serving size": Bold, no smaller than 9 pt<sup>1</sup>

"Amount per serving": No smaller than 6 pt

**Nutrition Facts** Servings: 12, **Serv. size: 1 mint (2g)**, Amount per serving: **Calories 5**, **Total Fat** 0g (0% DV), Sat. Fat 0g (0% DV), Trans Fat 0g, **Cholest.** 0mg (0% DV), **Sodium** 0mg (0% DV), **Total Carb.** 2g (1% DV), Fiber 0g (0% DV), Total Sugars 2g (Incl. 2g Added Sugars, 4% DV), **Protein** 0g, Vit. D (0% DV), Calcium (0% DV), Iron (0% DV), Potas. (6% DV).

Number of calories: Bold, no smaller than 14 pt

No smaller than 8 pt<sup>2</sup>

Bold, no smaller than 8 pt<sup>3</sup>

# Improper Rounding of Values

- Calories
  - $< 5 \text{ cal} = 0$
  - $\leq 50 \text{ cal} = \text{nearest } 5 \text{ cal}$
  - $> 50 \text{ cal} = \text{nearest } 10 \text{ cal}$
- Any fat
  - $< 0.5 \text{ g} = 0$
  - $0.5 \text{ to } 5 \text{ g} = \text{nearest } 0.5 \text{ g}$
  - $\geq 5 \text{ g} = \text{nearest } 1 \text{ g}$
- Cholesterol
  - $< 2 \text{ mg} = 0$
  - $2 - 5 \text{ mg} = \text{"less than } 5 \text{ mg"}$
  - $> 5 \text{ mg} = \text{nearest } 5 \text{ mg}$
- Sodium
  - $< 5 \text{ mg} = 0$
  - $5 \text{ to } 140 \text{ mg} = \text{nearest } 5 \text{ mg}$
  - $> 140 \text{ mg} = \text{nearest } 10 \text{ mg}$
- Total Carbohydrate, Dietary Fiber, Sugars, Added Sugars
  - $< 0.5 \text{ g} = 0$
  - $< 1 \text{ g} = \text{"less than } 1 \text{ g"}$
  - $\geq 1 \text{ g} = \text{nearest } 1 \text{ g}$
- Protein
  - $< 0.5 \text{ g} = 0$
  - $< 1 \text{ g} = \text{"less than } 1 \text{ g"}$
  - $\geq 1 \text{ g} = \text{nearest } 1 \text{ g}$
- Vitamin D
  - $< 0.40 \text{ mcg} = 0$
  - $> 0.40 \text{ mcg} = \text{nearest } 0.1 \text{ mcg}$
- Calcium
  - $< 25 \text{ mg} = 0$
  - $> 25 \text{ mg} = \text{nearest } 10 \text{ mg}$
- Iron
  - $< 0.35 \text{ mg} = 0$
  - $> 0.35 \text{ mg} = \text{nearest } 0.1 \text{ mg}$
- Potassium
  - $< 95 \text{ mg} = 0$
  - $> 95 \text{ mg} = \text{nearest } 10 \text{ mg}$

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# UNAUTHORIZED HEALTH CLAIM OR CERTIFICATION

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# Health Claims (if you meet the requirements)

- Scientific evidence reviewed by FDA to show that food or food component may reduce the risk of a disease or a health-related condition.
- Cannot claim diagnosis, cure, mitigation, or treatment of a disease.





**USING IMPROPER  
NAMES OF  
INGREDIENTS  
OR  
STANDARD OF  
IDENTITY**

For Standards of Identity  
Refer to 21 CFR Chapter 1, Subchapter B, Parts 131 - 169

- ▶ **Part 131** Milk and Cream
- ▶ **Part 133** Cheeses and Related Cheese Products
- ▶ **Part 135** Frozen Desserts
- ▶ **Part 136** Bakery Products
- ▶ **Part 137** Cereal Flours and Related Products
- ▶ **Part 139** Macaroni and Noodle Products
- ▶ **Part 145** Canned Fruits
- ▶ **Part 146** Canned Fruit Juices
- ▶ **Part 150** Fruit Butters, Jellies, Preserves, and Related Products
- ▶ **Part 152** Fruit Pies
- ▶ **Part 155** Canned Vegetables
- ▶ **Part 156** Vegetable Juices
- ▶ **Part 158** Frozen Vegetables
- ▶ **Part 160** Eggs and Egg Products
- ▶ **Part 161** Fish and Shellfish
- ▶ **Part 163** Cacao Products
- ▶ **Part 164** Tree Nut and Peanut Products
- ▶ **Part 165** Beverages
- ▶ **Part 166** Margarine
- ▶ **Part 168** Sweeteners and Table Sirups
- ▶ **Part 169** Food Dressings and Flavorings

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# UNDECLARED ALLERGENS



## 8 MAJOR FOOD ALLERGENS



# SESAME

# WHAT'S WRONG WITH THIS LABEL?

The Game



WHOLE FOODS MARKET  
Chantilly Key Lime Tartlet

CONTAINS: MILK, EGGS, TREE NUTS, WHEAT. May contain other allergens due to shared production areas.

Ingredients: Tart (eggs, lime puree, sugar, palm shortening [palm oil], gluten free flour [rice flour, tapioca flour, guar gum, locust bean gum], water, butter [natural flavor], confectioners sugar, egg yolks, almond flour, tapioca syrup [organic tapioca starch], natural green food color [plant extractives, sunflower lecithin], cream [milk, carrageenan, mono and diglycerides, polysorbate 80], cornstarch, gelatin [pork], pectin nh nappage [amidated pectin, disodium diphosphate, dextrose, tricalcium phosphate], xanthan gum, citric acid), Lime Zest.

Packed On 07.24.20 @ 09:32	Sell By 07.27.20	* Total Price * <b>\$ 2.00</b>
Net Wt/Ct 1	Unit Price \$ 32.00/lb /lb	

Packed For Whole Foods Market  
35 Pleasant Street, South Weymouth, MA 02190

Nutrition Facts	8ml/Serving %DV*		8ml/Serving %DV*	
	Serv. Size 1 ea Serv./Cont. 1	Total Fat 7.0g	11%	Total Carb 8g
Calories 100	Sat. Fat 2.0g	15%	Fiber 0g	0%
Fat Cal. 60	Trans Fat 0.0g		Sugars 8g	
*Percent Daily Values are based on a 2000 calorie diet.	Cholest. 45mg	15%	Protein 2g	
	Sodium 15mg	1%		
	Vitamin B6 0%		Vitamin B12 0%	
	Niacin 0%		Iron 0%	

NET WT. 0lb 1oz (28g)



(01)00268564000007(3904)0020000

PLU 68564



***Classic Lasagna sheets-***

**\$6.00**

**Ingredients:** Flour, Semolina, Egg, water

\*Manufactured in a facility where flour is used. \*Raw egg can cause illness when mishandled or improperly cooked. \*Keep refrigerated, cook thoroughly, serve immediately and refrigerate left overs. Use by 5 days after thawing.

**Lot # 44531**

**Net wt. 1 lb**





wildwanderersllc

6 sales | 5.0 ★★★★★ (1 review)

## Pink Moon Water

**\$8.00**

✓ In stock

🚚 \$9.68 Shipping

Quantity

Buy it now

Add to cart

♥ Add to collection



Arrives by Apr 19-22 if you order today.

### Highlights

👉 Handmade

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# THANK YOU

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